



about FAVORITE CAKES . . .

When you have friends in for morning or afternoon-tea, and want to serve something different and delicious; when there are lunches to cut, and you'd like to include a slice of good, plain cake; if you've a family which just loves cakes, and likes to have a good-sized one on hand for any-time eating—you'll make use, over and over again, of every recipe in this set.

Ellen Sinclair

Ellen Sinclair, Food Editor
Australian Women's Weekly

*Inside the FAVORITE CAKES you will find
twenty-four cards which include everything from
easy-to-make favorites through to dessert cakes
for special occasions.*



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BASIC BUTTER CAKE

(see Card 11 in this set)

The basic butter cake mixture can be cooked in any of the following sized tins; cooking times vary, as shown, depending on size of tin used.

Deep 20 cm (8 in.) round or 19 cm (7½ in.) square cake tin: 1 hour 10 minutes.

Deep 20 cm (8 in.) round or 19 cm (7½ in.) square cake tin: 55 minutes.

23 cm x 12 cm (9 in. x 5 in.) loaf tin: 50 minutes.

20 cm x 10 cm (8 in. x 4 in.) loaf tin: 50 minutes.

25 cm x 15 cm (10 in. x 6 in.) loaf tin: 45 minutes.

20 cm (8 in.) baba tin: 40 minutes.

20 cm (8 in.) ring tin: 35 minutes.

2 25 cm x 8 cm (10 in. x 3 in.) bar tins: 30 minutes.

28 cm x 18 cm (11 in. x 7 in.) lamington tin: 30 minutes.

2 18 cm (7 in.) sandwich tins: 25 minutes.

Note: If using anodised, teflon-coated or tin cake tins, reduce specified temperature by 25 degrees F. Cakes in these tins cook slightly more quickly than in aluminium. This applies to all cakes.

Photography by Garry Isaacs

CHOCOLATE CREAM ROLL



3 eggs

1/2 cup castor sugar

3/4 cup self-raising flour

1/4 cup cornflour

2 tablespoons cocoa

1 teaspoon butter

3 tablespoons milk

extra sugar

Beat eggs well until thick and creamy, gradually add sugar, beat until sugar is dissolved, approximately 8 to 10 minutes. Sift flour, cornflour and cocoa several times; melt butter in hot milk. Sift dry ingredients over egg mixture, fold in lightly, then quickly fold in hot milk and butter. Pour into greased and greased-paper-lined 35 cm by 25 cm (14 in. by 10 in.) swiss roll tin. Bake in moderate oven 8 to 10 minutes.

When sponge is cooked, turn out immediately on to sheet of greaseproof paper which has been sprinkled with extra sugar. With sharp knife trim off crisp edges from long sides. Roll, with help of greaseproof paper; wrap in teatowel, allow to cool.

When cooled, unwrap gently, spread with Coffee Cream, carefully re-roll. Cover completely with remainder of cream. Sprinkle top, if desired, with toasted almonds. Refrigerate for several hours before serving.

COFFEE CREAM

2 1/2 cups cream

2 tablespoons icing sugar

2 tablespoons coffee liqueur
(Tia Maria or Kahlua)

1 tablespoon instant coffee powder

2 teaspoons water

Sift icing sugar. Dissolve coffee powder in the water. Combine all ingredients, beat until firm peaks form.

PINEAPPLE UPSIDE-DOWN CAKE



PINEAPPLE UPSIDE-DOWN CAKE

125 g (4 oz.) butter	2 cups self-raising flour
¾ cup castor sugar	¼ cup milk
2 eggs	¼ cup pineapple syrup from can

Cream butter and sugar well, add eggs one at a time, beat until light and fluffy. Fold in sifted flour and combined syrup and milk alternately, beat lightly until smooth.

UPSIDE DOWN TOPPING

60 g (2 oz.) butter	470 g (15 oz.)
½ cup brown sugar, firmly packed	can pineapple slices glacé cherries

Blend softened butter with brown sugar (don't over-mix), spread over base of greased deep 20 cm (8 in.) cake tin lined with greased paper. Drain pineapple slices (reserve ¼ cup syrup for cake mixture). Arrange pineapple slices and glacé cherries decoratively over brown sugar mixture, spread cake mixture over carefully; bake in moderate oven 1 hour.

Allow to stand 5 minutes before turning on to serving plate. Eat as cake or serve as dessert with whipped cream.

PATTY CAKES



PATTY CAKES

125 g (4 oz.) butter
1/2 cup castor sugar
2 eggs

1/2 teaspoon vanilla
2 cups self-raising flour
1/2 cup milk

Cream butter and sugar until light and fluffy. Add lightly-beaten eggs and vanilla, beat well. Fold in sifted flour alternately with the milk; mix well.

Drop heaped teaspoons of mixture into well-greased, deep patty tins. Bake in moderately hot oven 10 to 15 minutes.

Makes about 24.

QUICK MIX PATTY CAKES

1 1/2 cups self-raising flour
1/2 cup castor sugar
pinch salt
90 g (3 oz.) softened butter

2 eggs
1/4 cup milk
1/2 teaspoon vanilla

Sift dry ingredients into small basin of electric mixer, add remaining ingredients. Beat on medium speed 3 minutes or beat with wooden spoon until smooth. Drop heaped teaspoons of mixture into deep, greased patty tins, bake in moderate oven 12 to 15 minutes.

Makes about 24.

HAZELNUT TORTE



HAZELNUT TORTE

5 eggs	1 teaspoon instant coffee powder
½ cup sugar	1 cup raspberry jam
90 g (3 oz.) ground hazelnuts	1 tablespoon rum
4 tablespoons plain flour	1 cup cream

Beat eggs well until light and creamy, gradually add sugar, beat until dissolved. Fold hazelnuts gently into egg mixture with sifted flour and coffee powder. Line base of two well-greased 23 cm (9 in. square) slab tins with greased greaseproof paper. Pour mixture evenly into both tins, spread out evenly. Bake in moderate oven approximately 8 to 10 minutes, or until just golden brown. Remove from oven; allow to cool, then replace in oven for further 5 minutes to dry out; remove, allow to cool.

Cut cakes in halves, to give four 11 cm (4½ in.) wide pieces. Combine jam and rum. Whip cream until firm peaks form. Place layers on top of each other, with jam and cream between each layer; refrigerate 1 hour.

TOPPING

60 g (2 oz.) dark cooking chocolate	
30 g (1 oz.) whole hazelnuts	1 tablespoon rum
1 cup cream	1 tablespoon icing sugar

Melt chocolate over low heat; dip hazelnuts into chocolate to coat, then remove with fork on to greaseproof paper; allow to set. Combine cream with rum and icing sugar, beat until thick. Spread completely over cake. Arrange hazelnuts decoratively on top of cake, drizzle with remaining chocolate. Refrigerate several hours.

TOasted COCONUT CAKE



TOasted COCONUT CAKE

$\frac{1}{2}$ cup coconut	2 eggs
125 g (4 oz.) butter	pinch salt
1 cup brown sugar, lightly packed	$\frac{1}{2}$ teaspoon vanilla
1 tablespoon golden syrup	1 $\frac{1}{2}$ cups self-raising flour
	$\frac{1}{2}$ cup milk

Place coconut and extra coconut (for icing) into frying pan, stir over low heat until golden brown; remove from pan, cool; set aside 2 tablespoons for top of cake. Cream butter and sugar until light and creamy, beat in syrup. Add eggs one at a time, beating well after each addition. Add coconut, salt, vanilla; mix in sifted flour alternately with milk, mix well. Place in greased deep 20 cm (8 in.) round cake tin. Bake in moderate oven 35 to 40 minutes.

When cool, ice with lemon icing, sprinkle with reserved toasted coconut.

ICING

1 cup icing sugar	2 tablespoons coconut, extra
1 to 1 $\frac{1}{2}$ tablespoons lemon juice	

Sift icing sugar into small bowl, add lemon juice to mix to a soft spreading consistency. Spread over top of cake.

DATE AND WALNUT LOAF



DATE AND WALNUT LOAF

250 g (8 oz.) dates	1 egg
1 cup boiling water	1½ cups self-raising flour
125 g (4 oz.) butter	1 cup plain flour
1 cup sugar	½ cup chopped walnuts
½ teaspoon salt	

Roughly chop dates, add to boiling water, reduce heat, boil 3 minutes. Remove from heat, blend in butter, sugar and salt, stir until butter and sugar have melted; allow to cool. When cold, stir in sifted flours alternately with lightly beaten egg, stir in walnuts. Spoon into well greased 23 cm by 12 cm (9 in. by 5 in.) loaf tin. Cover with aluminium foil with a 2.5 cm (1 in.) flat pleat along top to allow for expansion; press foil firmly around rim of tin to seal completely. Pierce top of foil once with skewer. Bake in moderately slow oven 1 to 1½ hours. Remove foil, bake further 10 minutes.

VARIATION:

This mixture also makes delightful small patty cakes. Drop heaped teaspoons of the mixture into greased deep patty tins. Bake in moderate oven 12 to 15 minutes. Serve plain, or with butter, or top with icing.

Makes about 24.

GINGER CAKE



GINGER CAKE

185 g (6 oz.) butter
 1 cup treacle
 2 cups brown sugar,
 lightly packed
 4 cups plain flour
 1/2 teaspoon salt
 1 tablespoon baking powder
 1 1/2 tablespoons ground
 ginger
 1 teaspoon bicarbonate of soda
 1 egg
 1 1/4 cups milk

Place butter, treacle and brown sugar into saucepan, stir over low heat until sugar dissolves; cool. Sift flour, salt, baking powder, ginger and soda into large bowl, add cooled sugar mixture, lightly-beaten egg and warmed milk, mix well.

Pour mixture into two deep 20 cm (8 in.) greased and greased-paper-lined cake tins. Bake in moderate oven 55 to 60 minutes. Cool slightly before turning out on to cake cooler. When cold, top with Lemon Icing.

LEMON ICING

90 g (3 oz.) butter
 3 cups icing sugar
 2 tablespoons lemon
 juice, approx.

Cream butter until soft, gradually add sifted icing sugar and sufficient lemon juice to make a soft spreadable icing.

BOILED FRUIT CAKE



BOILED FRUIT CAKE

750 g (1½ lb.) mixed fruit	½ cup water
250 g (8 oz.) dates	½ cup sweet sherry
125 g (4 oz.) glacé cherries	2 eggs
125 g (4 oz.) butter	2 tablespoons marmalade
¾ cup brown sugar, firmly packed	1 cup self-raising flour
1 teaspoon mixed spice	1 cup plain flour
	¼ teaspoon salt

Line a deep 20 cm (8 in.) round cake tin with two thicknesses of greaseproof paper, bringing paper 5 cm (2 in.) above edges of tin.

Chop mixed fruit and dates, halve cherries; combine in saucepan with butter, sugar, spice and water. Stir over low heat until butter is melted; bring to boil; boil, uncovered, 3 minutes. Remove from heat, allow to become completely cold.

Add sherry, beaten eggs and marmalade; mix well. Add sifted dry ingredients; mix well, spread evenly into prepared tin, bake in moderately slow oven approximately 2 hours. Cover with aluminium foil until cold, remove from tin, re-wrap in foil until required.

SULTANA LOAF**SULTANA LOAF**

125 g (4 oz.) butter
 1/2 cup castor sugar
 2 eggs
 1 tablespoon grated lemon
 or orange rind

1/2 cup sultanas
 2 cups self-raising flour
 2/3 cup milk

Cream butter and sugar until light and creamy, add eggs one at a time, beat well after each addition; beat in lemon rind. Mix in sultanas; add sifted flour alternately with milk, mix well.

Place mixture into greased and greased-paper-lined 23 cm by 12 cm (9 in. by 5 in.) loaf tin. Bake in moderate oven 45 to 50 minutes.

VARIATION:

Instead of loaf tin, the above mixture can be filled into greased and greased-paper-lined deep 20 cm (8-in.) cake tin. Bake in moderately slow oven for approximately 1 hour.

SPONGE SANDWICH



SPONGE SANDWICH

4 eggs	4 tablespoons hot water
3/4 cup castor sugar	1 cup cream
1 1/4 cups self-raising flour	strawberries
2 teaspoons butter	

Beat eggs until thick and foamy, gradually add sugar, continue beating until mixture is thick and sugar has dissolved (approximately 8 to 10 minutes). Sift flour several times, gently fold into egg mixture. Melt butter in hot water, fold gently into mixture until well mixed.

Pour cake mixture evenly into two well-greased, deep 20 cm (8 in.) cake tins. Bake in moderate oven 15 to 20 minutes.

Join layers together with whipped cream, decorate top, if desired, with cream and strawberries.

PARTY SPONGE CAKE

Try this delicious variation for a party gateau. When cakes are cold, cut each layer carefully in two horizontally, spread the following coffee-cream between each layer, then reassemble layers; sprinkle top with sifted icing sugar.

Coffee Cream: Beat 2 egg-yolks lightly; combine 1 tablespoon plain flour and two-thirds cup milk, blend until smooth, add to egg-yolks. Place in saucepan with 1 tablespoon rum and 1 teaspoon instant coffee powder. Stir until mixture boils, boil 1 minute. Remove from heat, cool. Cream 90 g (3 oz.) butter and 3 tablespoons sugar, add cold custard gradually, beat until smooth. If cream is too soft, refrigerate before spreading on layers.

BUTTER CAKE



BUTTER CAKE

125 g (4 oz.) butter
 1 teaspoon vanilla
 ¾ cup castor sugar
 2 eggs

2 cups self-raising flour
 pinch salt
 ½ cup milk

Beat butter and vanilla together until white, add sugar, beat until light and creamy. Add eggs one at a time, beating well after each addition. Fold in sifted dry ingredients alternately with the milk. When all ingredients are added, beat mixture lightly until smooth.

Spoon mixture into well-greased deep 20 cm (8 in.) round or 19 cm (7½ in.) square cake tin. Bake in moderate oven 55 to 60 minutes.

VARIATIONS:

Fruit: Fold 1 cup mixed fruit or sultanas into creamed mixture with ½ teaspoon mixed spice and ½ teaspoon nutmeg.

Lemon: Omit vanilla, add 1 tablespoon grated lemon rind to butter.

BANANA CAKE



BANANA CAKE

125 g (4 oz.) butter	pinch salt
3/4 cup sugar	1/2 teaspoon bicarbonate
2 eggs	of soda
3 medium bananas	2 tablespoons milk
2 cups self-raising flour	

Cream butter and sugar until light and creamy. Add eggs one at a time; beat well after each addition. Peel and mash bananas, measure 1 cup, add to creamed mixture, mix well. Fold in the sifted flour, salt and soda alternately with the milk.

Spoon mixture evenly into two greased and greased-paper-lined 18 cm (7 in.) sandwich tins. Bake in moderate oven 25 to 30 minutes.

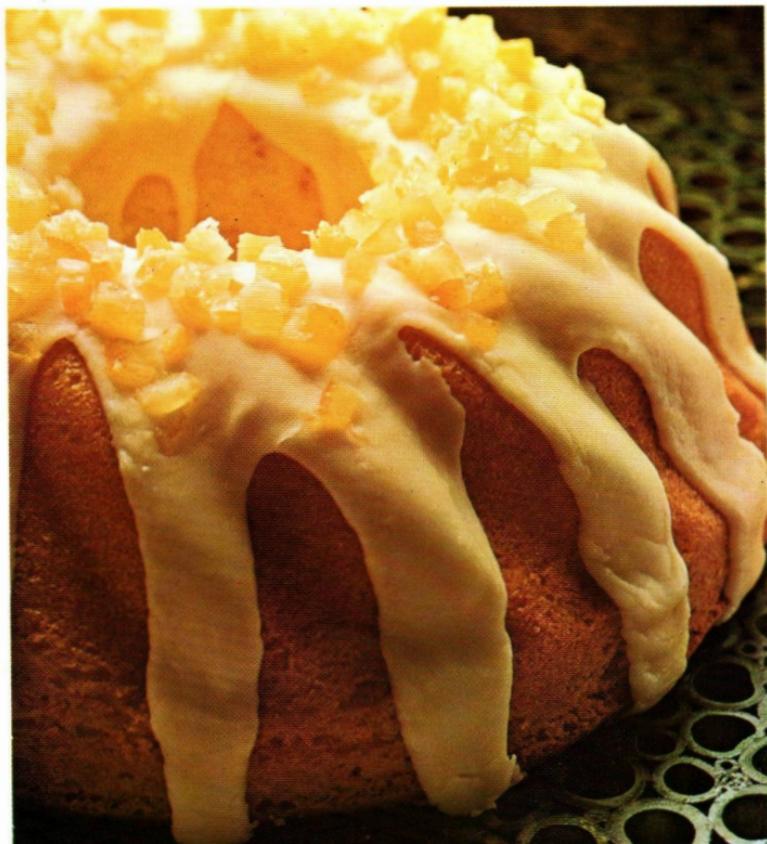
When cold, fill with whipped cream, dust top with sifted icing sugar.

MOCK CREAM

As a change from fresh cream, try this beautifully smooth Mock Cream. It can be used as a filling for sponges and other cakes, patty cakes, cream buns etc.

1 tablespoon milk	1 tablespoon water, extra
2 tablespoons water	125 g (4 oz.) butter
1/2 cup sugar	1/2 teaspoon vanilla
1/2 teaspoon gelatine	

Combine milk, water and sugar, stir over low heat until sugar dissolves; do not boil. Add gelatine to extra water, add to sugar mixture, stir to dissolve; cool to lukewarm. Beat butter and vanilla until white and fluffy, gradually beat in cooled sugar mixture; beat until fluffy and quite cold (10 to 15 minutes on electric mixer). Mixture will thicken on standing.

ORANGE CAKE**ORANGE CAKE**

185 g (6 oz.) butter	3 eggs
1 cup self-raising flour	1 cup castor sugar
1 cup cornflour	2 teaspoons grated orange rind
pinch salt	1/2 cup orange juice

Cream butter well, gradually add sifted flour, cornflour and salt, beat until smooth and soft. Beat eggs until foamy, gradually add sugar, beat until thick and creamy. Continue beating butter and flour mixture, gradually add egg mixture; beat until smooth. Gently beat in orange rind and juice until well combined.

Pour mixture into well-greased and floured baba tin. Bake in moderately slow oven 40 to 45 minutes. When cool, ice with orange icing, sprinkle with chopped mixed peel.

ORANGE ICING

1 1/2 cups icing sugar	2 tablespoons orange juice
2 teaspoons butter	1/3 cup chopped mixed peel

Sift icing sugar into small bowl, add melted butter and sufficient orange juice to make a soft icing.

EASY-MIX BUTTER CAKE**EASY-MIX BUTTER CAKE**

2 eggs	2 cups self-raising flour
125 g (4 oz.) butter	$\frac{2}{3}$ cup milk
1 cup sugar	1 teaspoon vanilla

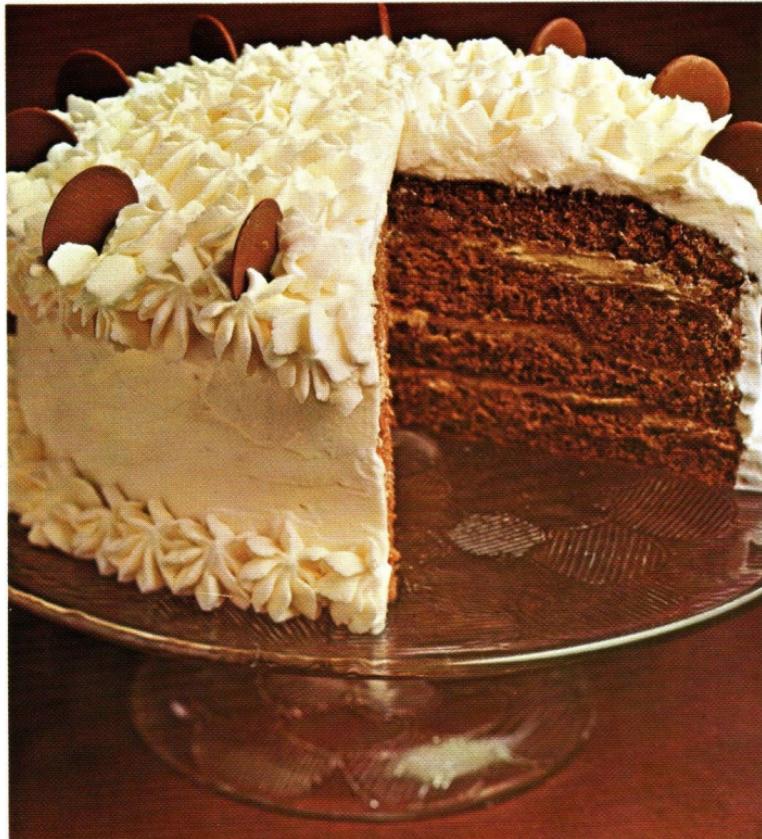
Combine lightly-beaten eggs, softened butter, sugar, sifted flour, milk and vanilla in small bowl of electric mixer, beat on low speed until blended, then beat on high speed for 3 minutes. Grease 28 cm by 18 cm (11 in. by 7 in.) lamington tin, line base with greased greaseproof paper. Spoon mixture into tin, bake in moderate oven 30 to 35 minutes. When cool, ice with glacé icing; sprinkle, if desired, with coconut or hundreds-and-thousands.

GLACE ICING

2 cups icing sugar	1 teaspoon butter
3 tablespoons milk	

Sift icing sugar into small bowl; heat butter and milk until butter has melted, blend into icing sugar, beat until icing is of soft spreading consistency.

CHOCOLATE FLUFF SPONGE



CHOCOLATE FLUFF SPONGE

4 eggs, separated	1/4 cup arrowroot
pinch salt	1/4 cup cocoa
3/4 cup castor sugar	2 tablespoons honey
3/4 cup self-raising flour	2 tablespoons hot water

Beat egg-whites with salt until soft peaks form, add sugar gradually, beat well after each addition. Add egg-yolks, beat until combined. Sift dry ingredients several times, fold gently into egg mixture. Melt honey in hot water, fold into mixture, mix well.

Pour mixture evenly into 2 well-greased deep 20 cm (8 in.) cake tins. Bake in moderate oven 15 to 20 minutes.

When cold, join layers together with whipped cream, sprinkle top with sifted icing sugar.

Or, to make the superb party torte shown in picture, cut each layer carefully in half, giving four layers. Join layers together with Coffee Cream, cover entirely with whipped cream (you'll need about 2 cups cream). Decorate, if desired, with plain chocolate discs. Refrigerate several hours before serving.

COFFEE CREAM

1 cup cream	2 tablespoons icing sugar
2 teaspoons instant coffee powder	

Combine cream, coffee and sifted sugar; beat until thick.

LIGHT FRUIT CAKE**LIGHT FRUIT CAKE**

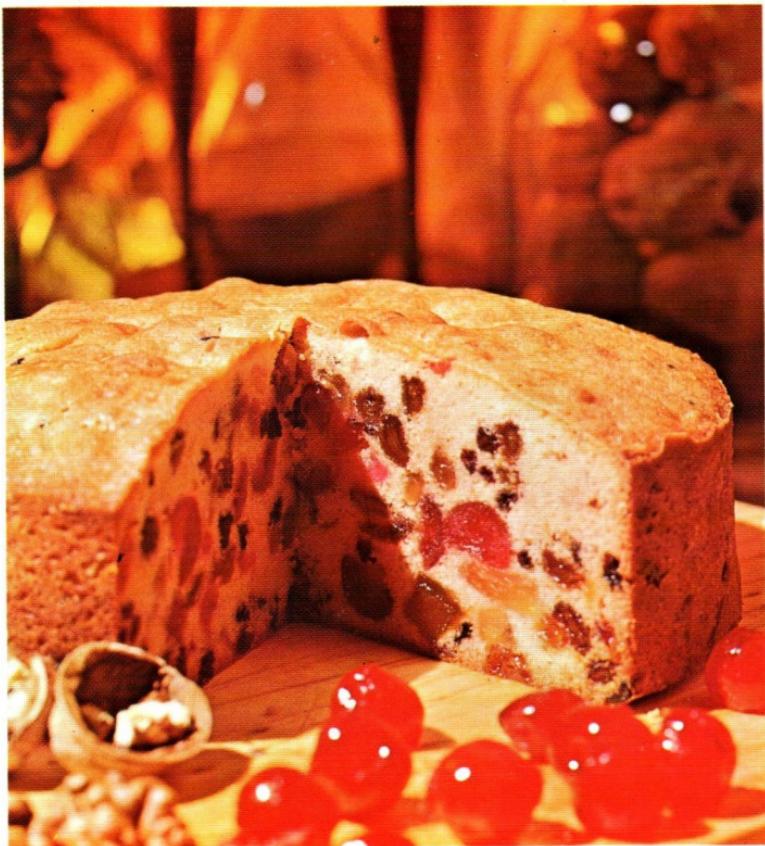
½ cup sugar
 ½ cup water
 250 g (8 oz.) butter
 2 teaspoons glycerine
 2½ cups plain flour
 4 eggs

1 cup sugar, extra
 1 cup self-raising flour
 1 teaspoon vanilla
 500 g (1 lb.) sultanas
 60 g (2 oz.) mixed peel
 185 g (6 oz.) glace cherries.

Combine sugar and water in saucepan, stir over low heat until sugar has dissolved. Remove from heat, allow to cool. Cream butter and glycerine until butter is just softened; do not over-cream. Add sifted plain flour, beat until just combined.

Beat eggs until foamy, gradually add extra sugar, beat until dissolved. Gradually add egg mixture to creamed mixture; beat only until combined.

Stir in sifted self-raising flour, cold syrup, vanilla, sultanas, peel, halved cherries. Spoon into greased, paper-lined deep 20 cm (8 in.) square or 23 cm (9 in.) round cake tin. Bake in moderately slow oven 2½ to 2¾ hours.

CHERRY CAKE**CHERRY CAKE**

250 g (8 oz.) glacé cherries	1 tablespoon grated orange rind
185 g (6 oz.) mixed glacé fruit	2 tablespoons rum
60 g (2 oz.) walnuts or almonds	250 g (8 oz.) butter
2/3 cup currants	1 cup sugar
2/3 cup sultanas	5 eggs
2 teaspoons grated lemon rind	1 1/4 cups plain flour
	1/4 cup self-raising flour

Halve cherries, chop glacé fruits and almonds or walnuts. Combine cherries, glacé fruits, walnuts, currants, sultanas, rinds and rum.

Cream butter and sugar until light and fluffy, add eggs one at a time, beating well after each addition. Fold in sifted flours alternately with fruit mixture; mix well.

Spoon into greased and greased-paper-lined deep 20 cm (8 in.) round cake tin. Bake in moderately slow oven approximately 2 hours.

DEVIL'S FOOD CAKE



DEVIL'S FOOD CAKE

2 1/4 cups self-raising flour	155 g (5 oz.) butter
1 3/4 cups castor sugar	1 cup water
1 teaspoon bicarbonate of soda	1 teaspoon vanilla
2/3 cup cocoa	3 eggs

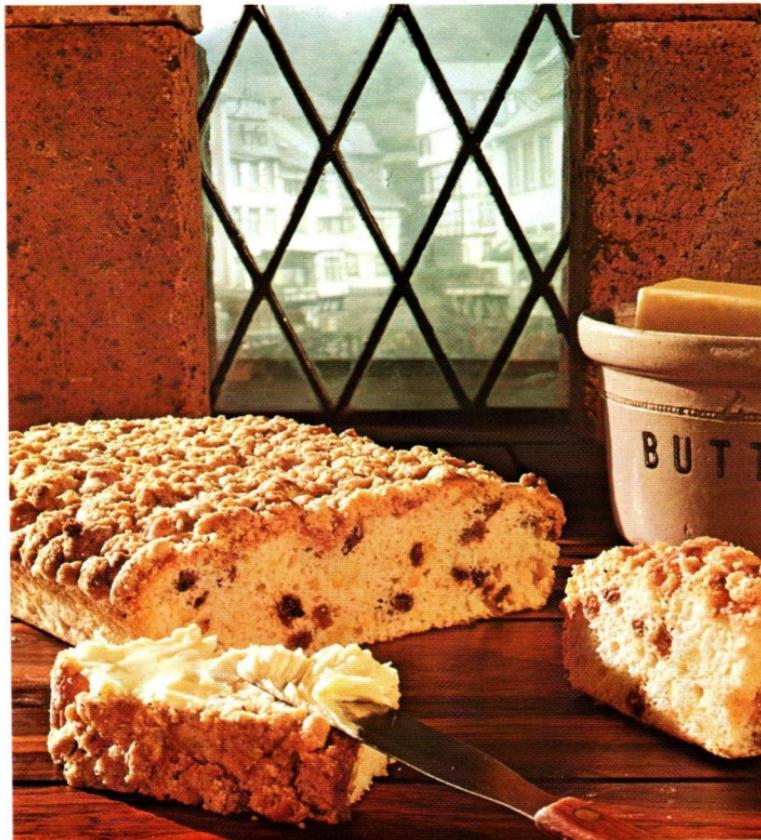
Sift dry ingredients into large bowl of electric mixer. Add softened butter, water and vanilla. Beat on medium speed of electric mixer for 3 minutes. Add eggs, increase speed slightly, beat for further 3 minutes. Pour into 2 well-greased deep 20 cm (8 in.) cake tins. Bake in moderate oven 35 to 40 minutes. When cold, sandwich together with whipped cream, top with chocolate glacé icing.

CHOCOLATE GLACE ICING

45 g (1 1/2 oz.) dark chocolate	2 tablespoons water
1 teaspoon oil or butter	1 1/4 cups icing sugar, approx.

Combine chocolate, oil and water, stir constantly over hot water until chocolate is melted. Gradually beat in sifted icing sugar, beat until smooth and of good spreading consistency. Quickly spread over cold cake.

GERMAN COFFEE CAKE



GERMAN COFFEE CAKE

$\frac{3}{4}$ cup cooked mashed potato	$1\frac{1}{2}$ cups milk
$\frac{3}{4}$ cup sugar	1 tablespoon lemon juice
1 cup sultanas	3 cups self-raising flour
$\frac{1}{4}$ cup chopped mixed peel	

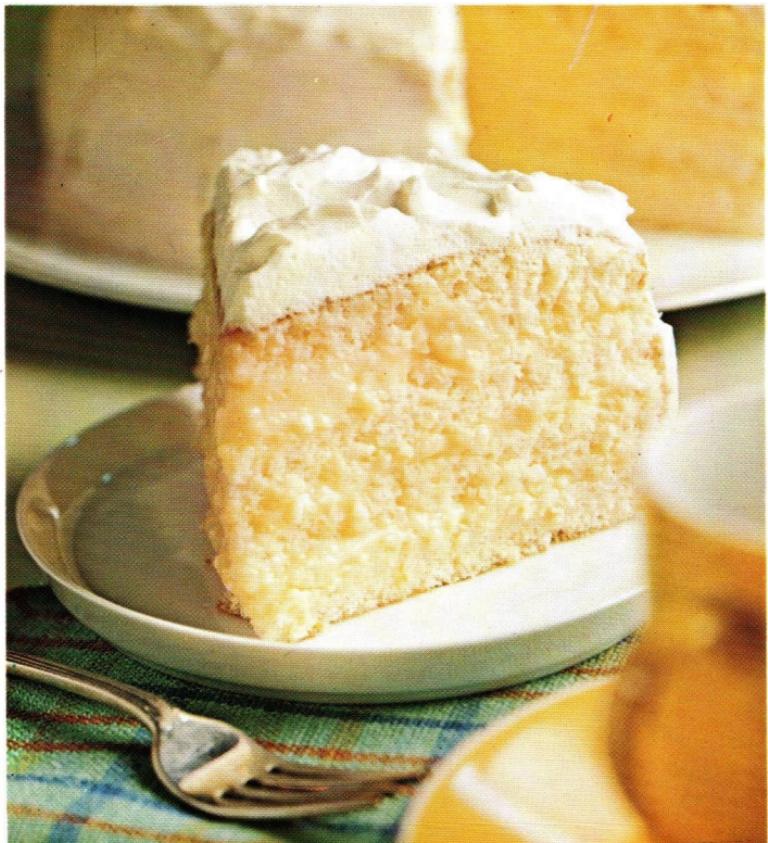
Cream potato and sugar, add sultanas, peel, milk and lemon juice. Fold in sifted flour. Spread evenly into greased and greased-paper-lined 28 cm by 18 cm (11 in. by 7 in.) lamington tin. Sprinkle crumble topping evenly over top of cake. Bake in moderate oven 40 to 45 minutes.

TOPPING

$\frac{1}{2}$ cup sugar	60 g (2 oz.) butter
$\frac{1}{2}$ cup self-raising flour	2 teaspoons nutmeg

Combine sugar, sifted flour and nutmeg. Rub in butter until mixture resembles breadcrumbs.

LEMON-CREAM SPONGE



LEMON-CREAM SPONGE

4 eggs, separated	1/3 cup milk
3/4 cup castor sugar	1 teaspoon butter
1/2 cup self-raising flour	1 1/4 cups cream
1/2 cup plain flour	

Beat egg-whites until soft peaks form, gradually add sugar, beating well after each addition until sugar is dissolved. Add egg-yolks, beat until combined. Fold in sifted flours. Add melted butter and milk, gently fold into egg mixture.

Grease deep 20 cm (8 in.) round cake tin, line base and sides with greased greaseproof paper, bringing paper 5 cm (2 in.) above top of tin. Pour sponge mixture into tin. Bake in moderate oven 25 to 30 minutes. When cold, cut cake into four even layers, sandwich together with lemon filling. Spread top and sides of cake with whipped cream.

Refrigerate for several hours before serving.

LEMON FILLING

2 1/2 tablespoons cornflour	2 teaspoons grated lemon rind
1/4 cup water	1/4 cup lemon juice
1 cup milk	2 eggs, separated
1/2 cup sugar	

Combine cornflour and water in saucepan, blend until smooth. Add milk and sugar, stir over low heat until mixture boils and thickens. Remove from heat, add lemon rind and juice, stir until combined. Add lightly-beaten egg-yolks, beat well. Return to heat, stir constantly over low heat 2 minutes. Allow mixture to become cold. Beat egg-whites until soft peaks form, fold into custard mixture.

CHOCOLATE PEPPERMINT SQUARES



1½ cups self raising flour 45 g (1½ oz.) butter
 ¾ cup castor sugar ½ cup water
 ½ teaspoon bicarbonate of soda ½ teaspoon vanilla
 2 eggs
 ⅓ cup cocoa

Sift flour, sugar, soda and cocoa into small bowl of electric mixer. Add softened butter, water and vanilla. Beat on medium speed of electric mixer 2 minutes. Add eggs, increase speed slightly, beat for further 2 minutes. Pour into well-greased 28 cm by 18 cm (11 in. by 7 in.) lamington tin. Bake in moderate oven 25 to 30 minutes.

When cold, spread top of cake with Peppermint Icing, allow to set; then top with Chocolate Icing.

PEPPERMINT ICING

1 tablespoon oil or melted butter 2 tablespoons milk
 few drops peppermint essence
 2½ cups icing sugar

Put oil in basin, add sifted icing sugar and milk, mix to a smooth icing. Flavour to taste with peppermint essence.

CHOCOLATE ICING

45 g (1½ oz.) dark chocolate 2 tablespoons water
 1 teaspoon oil or melted butter 1½ cups icing sugar, approx.

Combine chocolate, oil and water, stir over hot water until chocolate melts. Remove from heat, beat in sifted icing sugar until icing is smooth and of good spreading consistency.

FAMILY CHOCOLATE CAKE



FAMILY CHOCOLATE CAKE

185 g (6 oz.) butter	2 cups castor sugar
1/2 cup water	1 cup milk
4 tablespoons cocoa	1 teaspoon vanilla
3 cups self-raising flour	2 eggs

Combine butter, water, and sifted cocoa in saucepan, stir over low heat until butter has melted and ingredients are blended, cool. Sift flour and sugar into bowl, add milk, vanilla and lightly beaten eggs; mix well, then stir in cocoa mixture, beat until smooth.

Pour into well-greased and greased-paper-lined 30 cm by 32 cm (12 in. by 13 in.) baking dish. Bake in moderate oven 35 to 40 minutes.

Serve cut into finger lengths, or squares, topped with chocolate icing or fresh cream.

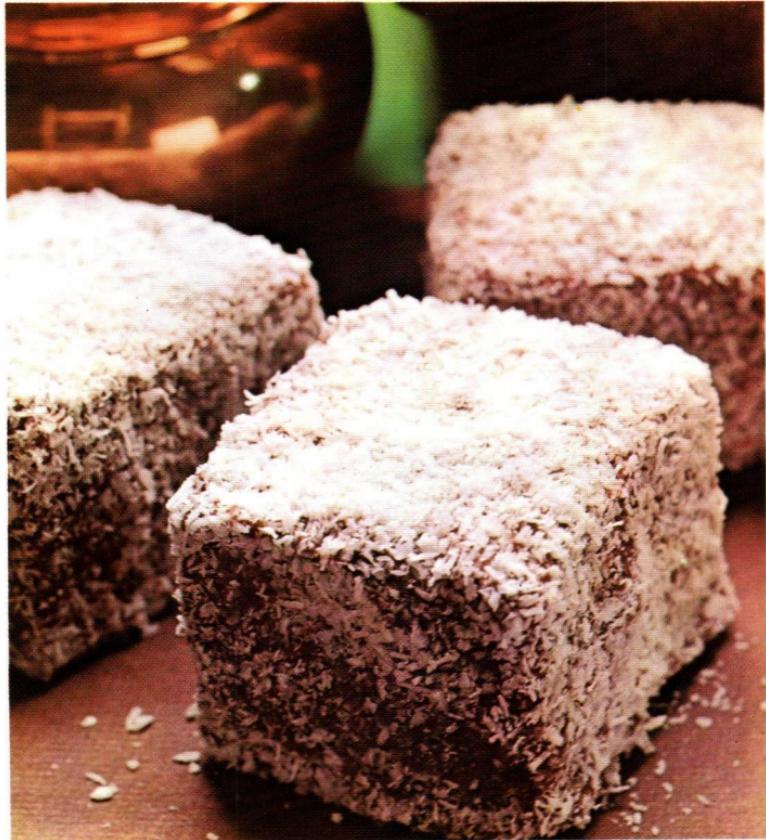
ICINGS: For Chocolate Glace Icing to top cake, see icing recipe on Card 18 in this section. Or try this delicious Caramel Icing.

CARAMEL ICING

60 g (2 oz.) butter	1 1/2 cups icing sugar
1/2 cup brown sugar, firmly packed	1/2 teaspoon vanilla
2 tablespoons milk	

Melt butter, add brown sugar, stir constantly over medium heat 2 minutes; do not boil. Add milk, stir until mixture comes to boil; remove from heat. Beat in sifted icing sugar and vanilla. A little extra milk may be needed if icing is too stiff.

LAMINGTONS



LAMINGTONS

3 eggs	1/4 cup cornflour
1/2 cup castor sugar	1 teaspoon butter
3/4 cup self-raising flour	3 tablespoons hot water

Beat eggs until light, gradually add sugar, continue beating until mixture is thick and sugar completely dissolved, approximately 10 minutes. Sift dry ingredients several times, melt butter in hot water. Sift the dry ingredients over egg mixture, fold in, then gently fold in hot water and butter. Pour into well greased 28 cm by 18 cm (11 in. by 7 in.) lamington tin. Bake in moderate oven approximately 30 minutes.

Cook cake the day before cutting and icing. Cut cake into 24 even pieces. Hold each piece of cake on a fork. Dip each cake in Icing, then toss in coconut. Allow to stand on wire rack until icing sets. Makes 24 lamingtons.

CHOCOLATE ICING

500 g (1 lb.) icing sugar	1/2 cup milk
1/3 cup cocoa	375 g (3/4 lb.) coconut
2 teaspoons butter	

Sift icing sugar and cocoa into top half of double saucepan. Add softened butter and milk, stir to mix thoroughly; stir constantly over hot water until icing is of good coating consistency. Keep icing over hot water while dipping lamingtons. If icing becomes too thick, add a little extra warmed milk or water.

APPLE TEACAKE



APPLE TEACAKE

2 eggs, separated
 1/4 teaspoon salt
 1 cup sugar
 1 cup milk
 2 teaspoons grated orange rind

2 cups self-raising flour
 2 tablespoons-melted butter
 1 large cooking apple
 1 tablespoon sugar, extra
 1 teaspoon cinnamon

Beat egg-whites with salt until soft peaks form, gradually add sugar, beat well. Beat in egg-yolks, milk and grated orange rind. Fold in sifted flour alternately with melted butter, mix well (mixture at this stage is like a smooth batter).

Pour into well-greased, and greased-paper-lined deep 20 cm (8 in.) cake tin. Peel and core apple, slice thinly, arrange on top of batter. Combine extra sugar and cinnamon, sprinkle over top of apple. Bake in moderate oven 55 to 60 minutes.

PEACH TEACAKE

2 eggs, separated
 1/4 teaspoon salt
 1 cup brown sugar, lightly packed
 1 cup milk
 2 cups self-raising flour

2 tablespoons melted butter
 425 g (15 oz.) can sliced peaches
 1 tablespoon sugar, extra
 1 teaspoon cinnamon

Follow method for mixing as above and pour mixture into greased-paper-lined deep 20 cm (8 in.) cake tin. Drain peaches; if slices are too thick, slice them thinly, arrange over top of batter, sprinkle with extra sugar and cinnamon, bake as above.